



STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

TESTIMONY PRESENTED BEFORE THE ENVIRONMENT COMMITTEE February 13, 2009

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House Bill 5819 - An Act Allowing the Production of Acidified Foods in Farm Kitchens

The Department of Public Health opposes House Bill 5819.

The proposed bill would allow complex food processing and preparation in an unregulated environment with ingredients capable of supporting the growth of ***botulism causing bacteria***.

The Department respectfully requests amending this bill to require conformance with all applicable state and local laws and the Regulations of Connecticut State Agencies (RCSA). Adherence to these rules requires a properly designed and equipped, regulated and inspected commercial facility and an operator who demonstrates adequate food safety knowledge. **The bill as written does not provide sufficient food safety controls.**

Facts Regarding Food Safety

Commercial food processing rules ensure:

- *Time/temperature standards* are met
- *Food chemistry* (pH, water activity, redox potential, etc.) concerns are addressed
- *Environment, process and preparation controls* are put in place
- *Laboratory confirmation* that sufficient barriers are employed to prevent the growth of food borne pathogens is obtained

Also, labeling requirements include the disclosure of major food allergens by the FDA.

Thank you for your consideration of the department's views.

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